

Vegetarian Tasting Menu*	
— Per Table Only —	
	Tomato Heirloom Cherry Tomato Salad; Olive Tapenade, Basil Pesto <i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>
	Soba Noodle Chilled Soba Noodles; Truffle-Yakitori Sauce <i>Louis Roederer, Collection 245, Reims, Brut, NV</i>
	Artichoke Artichoke Panaché; Parmesan Risotto, Black Truffle Barigoule <i>Listán Blanco, Borja Pérez, Artífice, Ycoden-Daute-Isora, Canary Islands, Spain 2021</i>
	Sweet Corn Medley of Charred Corn, Summer Squash and Honey Dew; Sweet Lemon Grass “Chowder” <i>Hakurakusei, Junmai Ginjo, ‘The Connoisseur’, Miyagi</i>
	Zucchini Flower Stuffed Zucchini Flower with Chanterelle; Wild Mushroom Jus <i>Nuits-St-Georges, David Duband, Burgundy, France 2022</i>
	Patty Pan Slowly Baked Patty Pan Filled with Guajilla and Ancho Pepper; Mole Sauce <i>Amontillado Sherry, Los Arcos, Lustau, Andalucia, Spain</i>
	Pear Spice-Poached Bartlett, Etrog Citron Confit, Szechuan Pepper <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Peanut Roasted Peanut Brittle, Whipped Milk Chocolate Custard <i>Tokaji Late Harvest, Royal Tokaji Company, Hungary 2018</i>
\$250 per person \$420 with wine pairing per person	
Chef: Eric Ripert	

Chef’s Tasting Menu*	
— Per Table Only —	
	Tuna Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives <i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>
	Shrimp Shellfish Medley; Dashi Custard, Spiced Shrimp Consommé <i>Montlouis-sur-Loire Sec Les Choisilles, François Chidaïne, Loire, France 2022</i>
	Lobster Steamed Lobster; Kumquat and Charred Cucumber, Spiced Shellfish-Citrus Broth <i>Riesling Blend, Domaine Weinbach, Les Vignes du Prêcheur, Alsace, France 2023</i>
	Salmon-Caviar Slowly Baked Salmon; Royal Osetra Caviar, Horseradish Emulsion <i>Louis Roederer, Vintage, Brut, Champagne, France 2016</i>
	Dover Sole Pan Seared Dover Sole; Romanesco and Cauliflower Florets, Toasted Almonds, Soy-Lime Emulsion <i>Chardonnay, SOM, LS Vineyard, Willamette Valley, Oregon 2022</i>
	Hiramasa Grilled Hiramasa; Wild Mushroom-Filled Cabbage, Red Wine Bordelaise <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy, 2020</i>
	Grape Concord Grape Sorbet, Baba Au Gin <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Peruvian Dark Chocolate Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream <i>Taylor Fladgate, 20 Year Tawny, Portugal</i>
\$350 per person \$530 with wine pairing per person	